

Title (en)
FRIED SNACK

Title (de)
FRITIERTE SNACKS

Title (fr)
AMUSE-GUEULE FRIT

Publication
EP 0874556 B1 20010718 (EN)

Application
EP 97900880 A 19970106

Priority
• US 9700080 W 19970106
• US 58604796 A 19960116

Abstract (en)
[origin: US6022574A] A process for making a shaped snack product having a light, crispy, crunchy texture. The process comprises the steps of extruding a dough mixture comprising a source of starch based flour, pregelled modified starch and emulsifier blend selected from the group consisting of diacetyl tartaric acid monoglyceride, mono- and diglyceride, polyglycerol esters and mixtures thereof, water, shortening or oil, and leavening, and then frying the snack piece.

IPC 1-7
A23L 1/164; **A23L 1/217**

IPC 8 full level
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US 94345997 A 19971003; AT 97900880 T 19970106; AU 1358897 A 19970106; BR 9706990 A 19970106; CA 2242902 A 19970106; CN 97192259 A 19970106; DE 69705700 T 19970106; EP 97900880 A 19970106; ES 97900880 T 19970106; JP 52602797 A 19970106; US 9700080 W 19970106